

Total Pages-02

RNLKWC/B.Sc./CBCS/HIS/NUT/H/C6T/22

2022

Nutrition
[HONOURS]
(CBCS)

(B.Sc. Third Semester End Examination-2022)

PAPER-C6T

Full Marks: 40

Time: 02 Hrs

The figures in the right hand margin indicate marks

Candidates are required to give their answers in their own words as far as practicable

Illustrate the answers wherever necessary

Group-A

- | | |
|--|--------|
| 1. Answer any five questions of the following: | 5x2=10 |
| a) Write the difference of fats and oils. | 2 |
| b) What is smoking point? | 2 |
| c) Define fruits and vegetables. | 2 |
| d) Give the composition of baking powder. | 2 |
| e) Give the classification of fish. | 2 |
| f) What are vegetarian eggs? | 2 |
| g) What is favism? | 2 |
| h) What do you mean by gelatinization of starch? | 2 |

(2)

Group-B

2. Answer any four questions of the following: **4x5 = 20**

- a) i) Write the types of salt. 2+3
ii) Write the role of salt in cooking. 5
- b) What are the advantages of GM food. 5
- c) Write the health benefits of tea and coffee $2\frac{1}{2} + 2\frac{1}{2}$
- d) Write in brief about the different protein found in egg white. 5
- e) Write a short note on 'Lathyrism'. 5
- f) Write the effects of heat on milk protein and carbohydrates. $2\frac{1}{2} + 2\frac{1}{2}$

Group -C

3. Answer any one question of the following: **1x10 = 10**

- a) i) Define ultra high temperature (UTH) processed milk
ii) What are the ways in which nutrient loss can occur during cooking? 2+5+3
iii) Explain the impact of junk food on nutrition? 2+5+3
- b) i) What are the changes occur during the ripening of fruits?
ii) Describe about the storage of fruits and vegetables.
iii) What are the benefits of walnuts and flax seeds? 4+4+2
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